

WEBINARS



Vemag Alginate

Join us to understand the complete process of alginate sausage production, from product processing to loading and packaging.

How to Make the Perfect Burger

Learn how to produce a more tender, better-eating burger, and gain a competitive edge in this growing market segment.

Presented by Bernd Mense and the Meathead Team

Reiser Solutions for the Bakery Industry

Reiser is a leading innovator in the bakery industry. Come and learn how we can help with labor reduction and increased efficiency in your bakery.

Presented by John McIsaac

Reiser Alternative Protein Solutions

Let our Alternative Protein Specialists share with you the latest innovations in this burgeoning segment.

Presented by Stefan Neumann and Karsten Schellhas

Packaging Trends that Boost Efficiency

Packaging is a critical component of your overall offering to your customers. Let us share with you the latest packaging trends and how increased efficiency can help you improve your packaging.

Presented by Bert Broos

Pet Food – Where are the Opportunities?

Pet food opportunities and production continues to evolve. Join us to learn about the possibilities in this developing market.

Presented by Scott Feldman

Vemag Hot Dog Production

The hot dog category has grown tremendously over the last 12 months. Let us show you how new hot dog production trends can help you with throughputs, labor and yield.

Presented by Bjorn Fechner

A Fresh Perspective on Bowl Cutters for the Food Industry

Learn about the latest developments in bowl cutter technology for a multitude of different applications in the food industry, from meat production, through alternative proteins and into the confectionery business.

Presented by Darius Kubica

Benefits of Good Brine and Filtration

Injection technology is an important part of many food production processes. Learn how brine preparation and world-class filtration can play a critical part in maximizing your injection yields.

Presented by Kenny Hammer and Scott Steinman

JLS Automation

Robotic automation is playing an increasingly bigger role in food production. Let the experts from JLS show you how they can help with labor issues in your facility.

Presented by Craig Souser

WEBINAR SCHEDULE	Monday November 2	Tuesday November 3	Wednesday November 4	Thursday November 5	Friday November 6
10:00 AM EST	Vemag Alginate*	Vemag Alginate*	Vemag Alginate*	Vemag Alginate*	Vemag Alginate*
12:00 PM EST	–	Reiser Solutions for the Bakery Industry	Packaging Trends that Boost Efficiency	Vemag Hot Dog Production	Benefits of Good Brine and Filtration
2:00 PM EST	How to Make the Perfect Burger	Reiser Alternative Protein Solutions	Pet Food – Where are the Opportunities?	A Fresh Perspective on Bowl Cutters for the Food Industry	JLS Automation

**Vemag Alginate is limited to the first 5 participants*